WSET Level 3 Award in Wines

A world of knowledge

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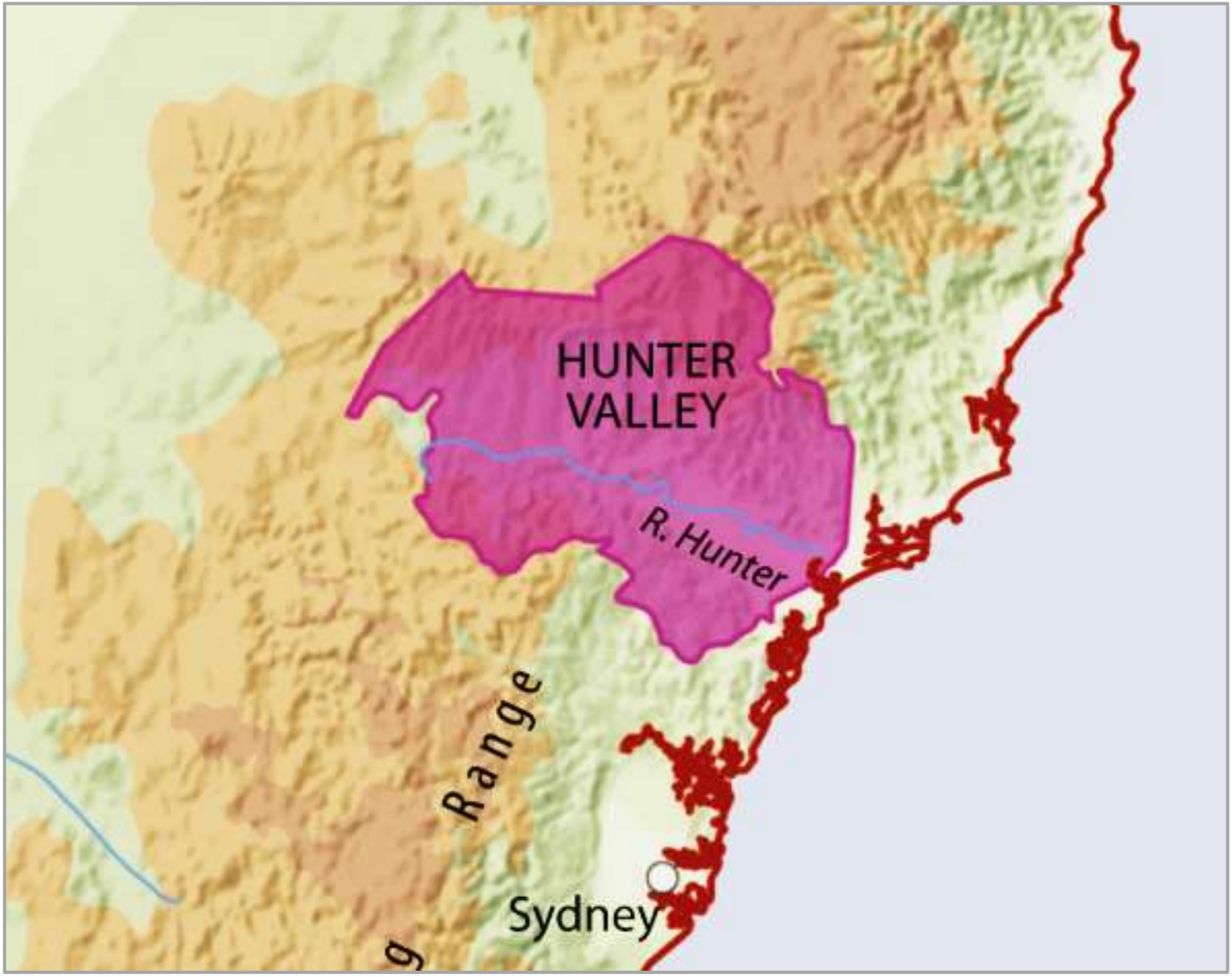
Session 13

Regional specialities of Australia, South Africa and USA Premium red & white wines of Argentina and Chile

Australian Semillon

Australian Semillon



Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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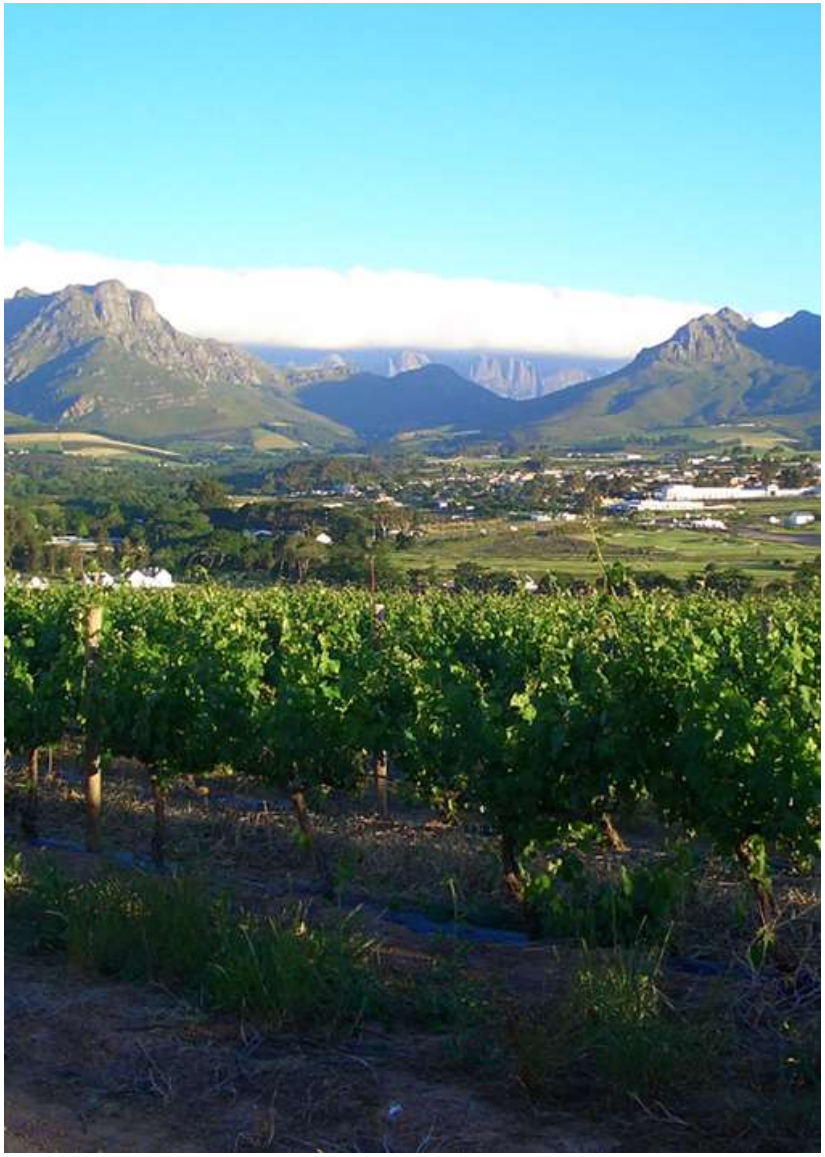
South African Pinotage

Pinotage is a crossing between Pinot Noir × Cinsault



Main styles produced

- Light, fruity red berried style for early drinking
- Full-bodied, rich, spicy berry fruit style from old vines
- Chocolate/coffee style
- Cape Blends

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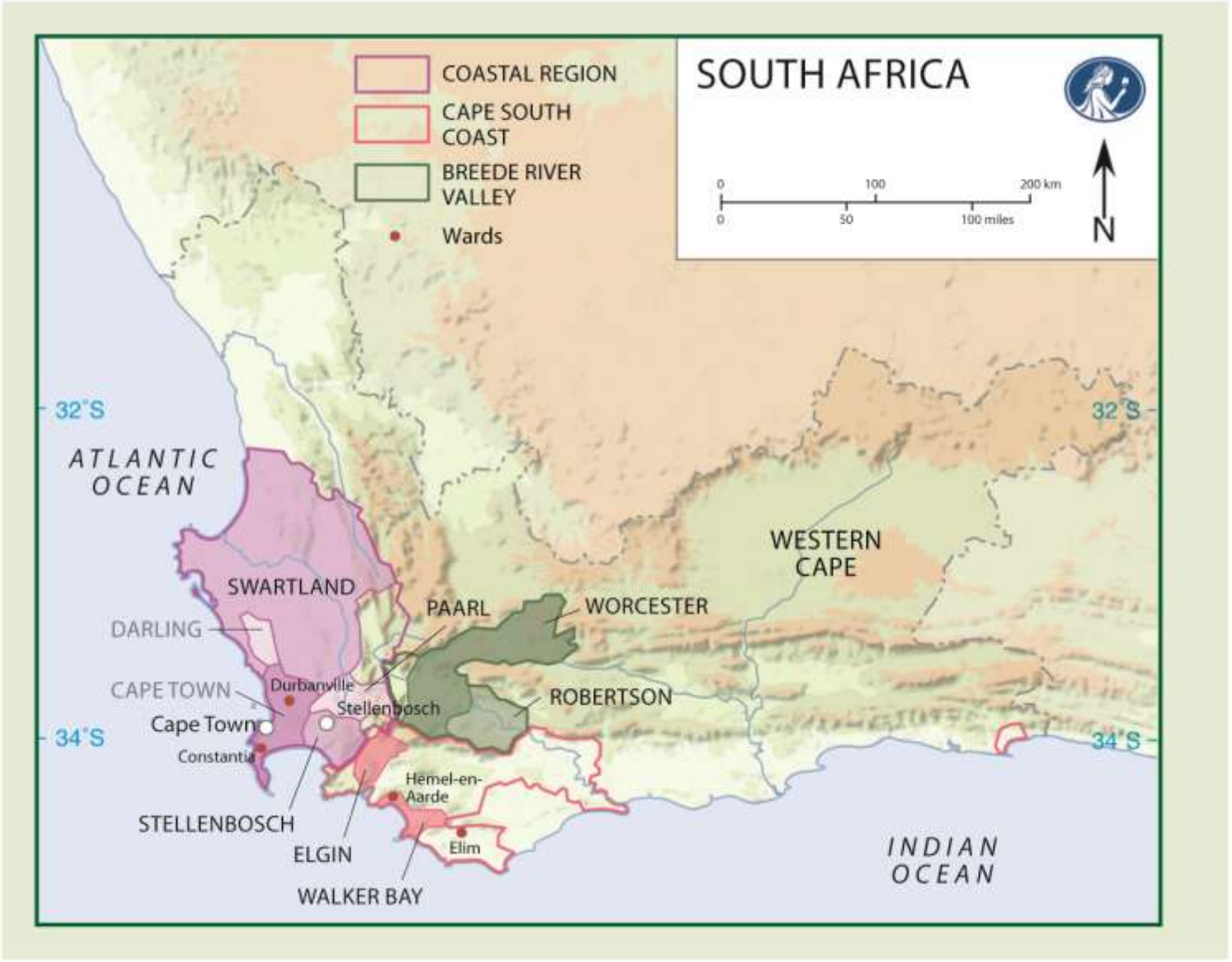
South African Pinotage



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Californian Zinfandel

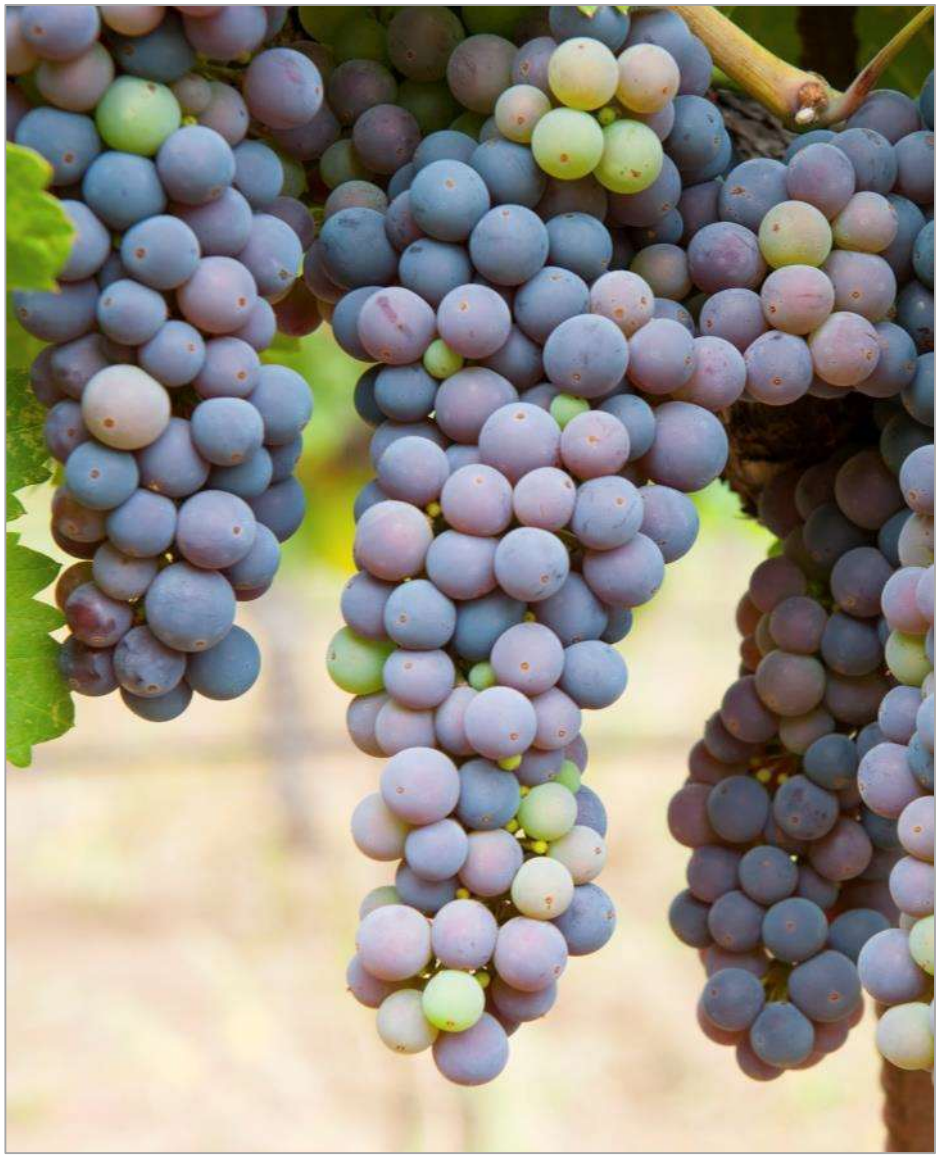
Ripens unevenly

- unripe fruit
- raisined fruit

Main styles produced

- rosé

  (White Zinfandel)
- simple, fruity red style for early drinking
- complex premium red wines



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Californian Zinfandel

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Argentina

Climate and climatic influences

- Andes mountains
  - altitude of vineyards

Weather hazards

- low rainfall
- excessive heat/sunshine
- hail

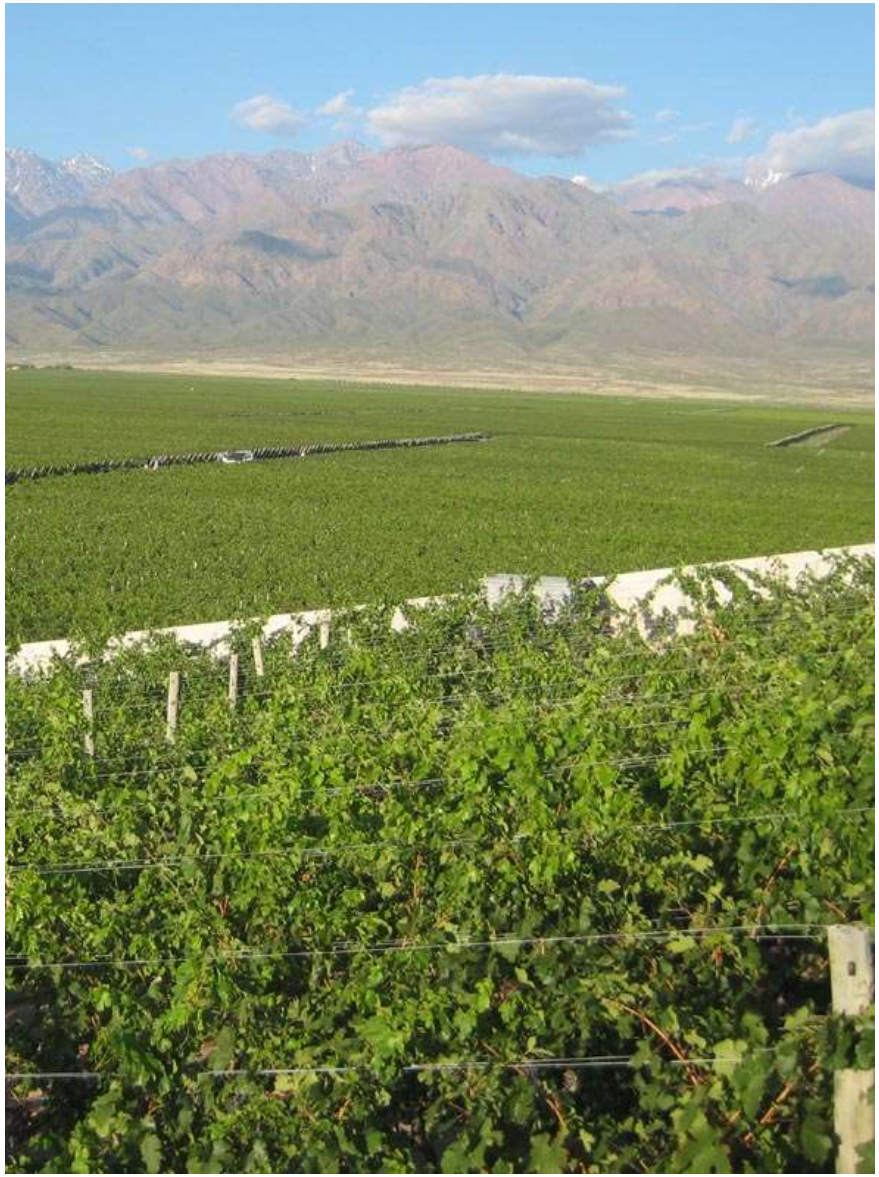
Argentina – grape varieties

Black varieties

- Malbec
- Bonarda
- Cabernet Sauvignon

White varieties

- Torrontés
- Chardonnay



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Argentina

25°S
30°S
35°S
40°S
45°S
SALTA
CAFAYATE
CHILE
PACIFIC OCEAN
Andes
LA RIOJA
SAN JUAN
ARGENTINA
LUJÁN DE CUYO
MAIPÚ
Santiago
UCO VALLEY
MENDOZA
NEUQUÉN
PATAGONIA
RÍO NEGRO
ARGENTINA
0 200 400 600 km
0 100 200 300 miles
N

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Chile

Climatic influences

- Pacific ocean
- Coastal ranges
- Andes mountains
- depression in land between mountain ranges

Vineyard management considerations

- irrigation
- ungrafted/grafted vines
- organic production

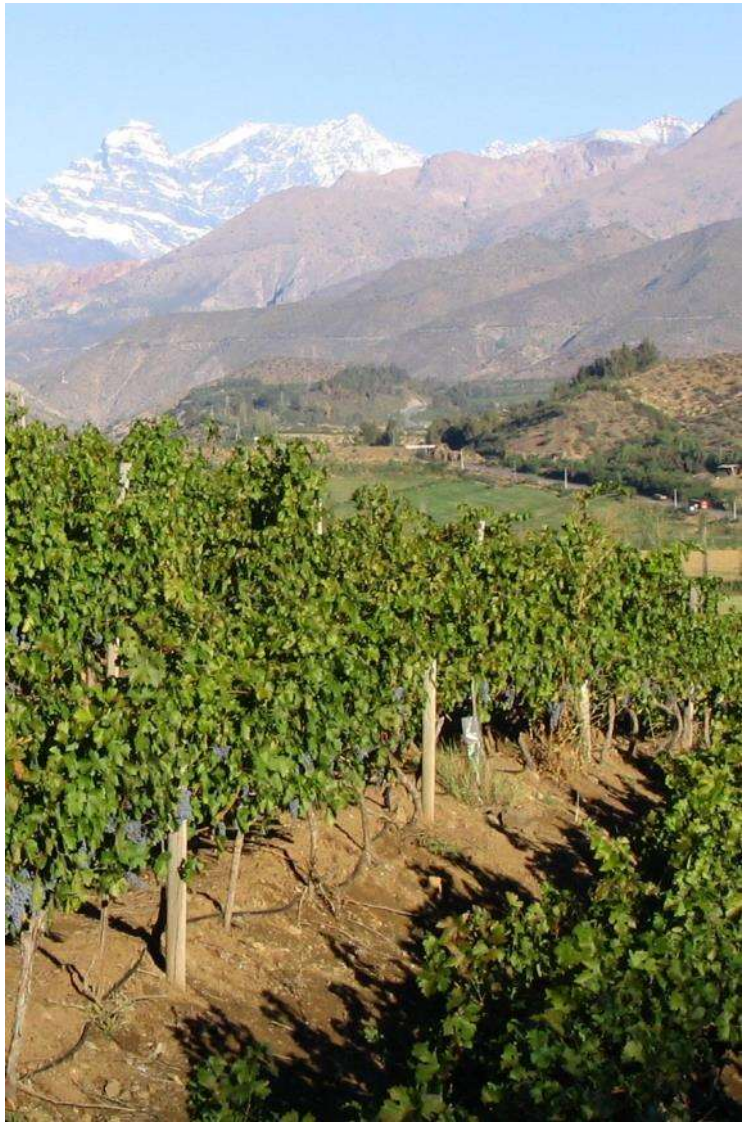
Chile – key grape varieties

Black varieties

- Carmenère
- Cabernet Sauvignon
- Merlot
- Syrah
- Pinot Noir

White varieties

- Sauvignon Blanc
- Chardonnay



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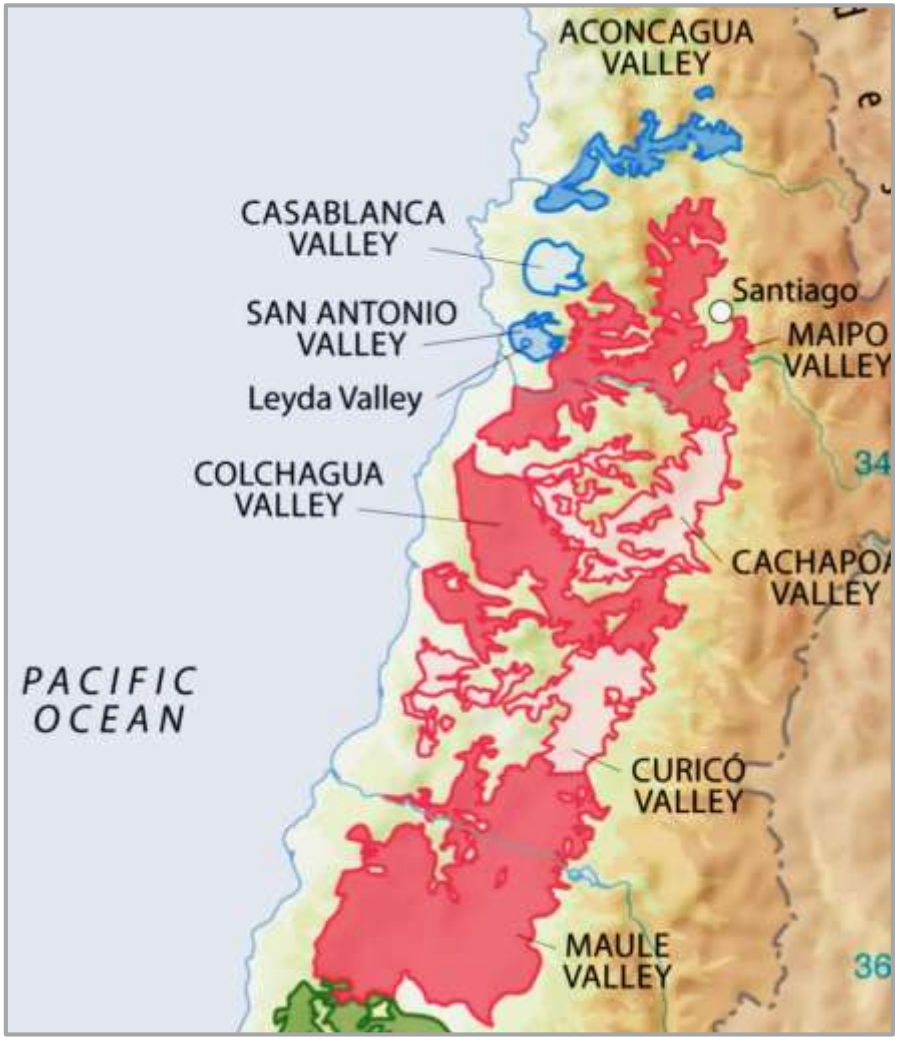
Chile


ACONCAGUA VALLEY
CASABLANCA VALLEY
SAN ANTONIO VALLEY
Leyda Valley
COLCHAGUA VALLEY
Santiago
MAIPO VALLEY
CACHAPOAL VALLEY
CURICÓ VALLEY
MAULE VALLEY
PACIFIC OCEAN
34
36

CHILE
N
REGIONS
COQUIMBO
ACONCAGUA
CENTRAL VALLEY
SOUTHERN
ELQUI VALLEY
LIMARÍ VALLEY
CHILE
ACONCAGUA VALLEY
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